

ART OF CANTON

粵藝館

招牌前菜

Starter

山葵雲南白木耳 <i>Yunnan White Fungus · Wasabi Salad Sauce</i>	\$108
金沙魚皮 <i>Deep-fried Fish Skin · Salted Egg</i>	\$108
竹炭脆豆腐 <i>Crispy Bean Curd · Bamboo Charcoal Powder</i>	\$108
酥炸墨魚鬚 <i>Crispy Cuttlefish Tentacles</i>	\$138
紅杞花雕醉雞 <i>Poached Chicken · Goji · Hua Diao Chinese Wine</i>	\$128

掛爐燒味

Siumei

西班牙栗子豬焦香叉燒 (例牌) <i>Barbecued Spanish Chestnut-fed Pork (Regular)</i>	\$248
即燒無花果天下第一豬 <i>Roasted Suckling Pig · Fig Paste</i>	\$428 \$788 \$1,588 例牌 (Regular) 半隻 (Half) 全隻 (Whole)

滋補湯羹

Soup

時令老火靚湯 (無味精) <i>Seasonal Double-stewed Soup (MSG-free)</i>	\$98/位
不時不燉湯 <i>Double-Boiled Soup of the Day</i>	\$188/位
秘製潮州翅 (三兩) <i>Signature Teochew Braised "Shark Fin" Delicacy</i>	\$488/位
紅燒蟹肉排翅 (三兩) <i>Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce</i>	\$468/位
紅燒花膠排翅 (三兩) <i>Braised Shark Fin Thick Soup · Fish Maw · Supreme Brown Sauce</i>	\$468/位
濃湯排翅雲吞雞煲 (六兩) <i>Superior Chicken Soup · Shark Fin · Wonton</i>	\$980/4位
濃湯花膠雲吞雞煲 (六兩) <i>Superior Chicken Soup · Fish Maw · Wonton</i>	\$728/4位

珍饈百味

Marine Food

鮮蟹肉乾撈翅 <i>Braised Shark Fin · Crab Meat</i>	\$650/位
刺參天白菇伴鵝掌 <i>Braised Sea Cucumber · White Mushroom · Goose Web</i>	\$558/位
二十頭鴨泡膠伴天白菇 <i>Braised Fish Maw · White Mushroom</i>	\$368/位
原隻四頭鮑魚伴天白菇菜膽 <i>Braised Whole Abalone · White Mushroom · Chinese Cabbage</i>	\$388/位
二十頭鴨泡膠伴柚皮 <i>Braised Fish Maw · Pomelo Peel</i>	\$328/位
十五頭吉品鮑伴天白菇鵝掌 <i>Braised Yoshihama Abalone · White Mushroom · Goose Web</i>	\$688/位
六頭北非鴨泡肚膠伴鵝掌 (需三天前預訂) <i>Braised North Africa Fish Maw · Goose Web (Order 3 Days in Advance)</i>	\$2,688/4位
五頭花膠筒伴鵝掌 (需三天前預訂) <i>Braised Fish Maw · Goose Web (Order 3 Days in Advance)</i>	\$3,688/4位

海鮮

Seafood

龍騰四海 (龍蝦二食) (花雕蛋黃蒸龍蝦肉伴魚子醬及黑松露野菌芹菜龍蝦盞) <i>Australian Lobster Two Ways (Whole)</i>	\$928
薑蔥野菌焗大肉蟹 <i>Braised Crab · Ginger · Scallions · Wild Mushrooms</i>	\$768
清蒸海星斑 <i>Steamed Coral Grouper</i>	\$898
上湯澳洲龍蝦鍋巴 (可轉伊麵 +\$50) <i>Australian Lobster · Crispy Rice Crust · Superior Soup</i>	\$898
避風塘澳洲龍蝦 <i>Australian Lobster · Typhoon Shelter Style</i>	\$898
豉油皇大虎蝦 (4隻) <i>Giant Tiger Prawn · Soy Sauce (4 pcs)</i>	\$438
紅蔥醬甜蜜豆野菌炒鳳尾蝦球 <i>Sauteed Prawn · Honey Peas · Wild Mushrooms · Shallots Sauce</i>	\$308
金沙鳳尾蝦鍋巴 <i>Deep-fried Prawn · Salted Egg · Crispy Rice Crust</i>	\$268
黑松露蘆筍百合泡星斑球 <i>Sauteed Grouper Fillet · Black Truffle · Lily · U.S. Asparagus</i>	\$368
薑蔥星斑頭腩煲 <i>Braised Grouper Clay Pot · Ginger · Scallion</i>	\$348
薑蔥美國桶蠔煲 <i>Braised U.S. Shucked Oyster Clay Pot · Ginger · Scallion</i>	\$468

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特色菜餚

Delicacies

海參魚香茄子煲 \$258
Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish

京蔥爆炒遼參 \$425
Sautéed Sea Cucumber · Leek

酒溜花膠蟹肉蛋白 \$328
Fish Maw · Crab Meat · Egg White

宮廷一口咕嚕肉 \$248
Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce

秘製燒汁牛肋骨 \$428
Braised Beef Rib · Teriyaki Sauce

金不換三蔥燒汁安格斯牛小排 \$498
Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce

重慶辣子雞 \$328
Stir-fried Chicken · ChongQing Spicy Style

粵藝花膠小炒皇 \$268
Sautéed Fish Maw · Cashew Nuts · Chive · Dried Shrimp · Shrimp · Dried Radish

瓦煲生碌豉油海南雞 \$328 | \$548
Braised HaiNan Chicken in Clay Pot · Soy Sauce
(Half) (Whole)

當紅炸子雞 \$298 | \$528
Deep-fired Chicken
(Half) (Whole)

四川樟茶鴨 \$288 | \$488
Tea-smoked Duck
(Half) (Whole)

素菜時蔬

Vegetables

蟹肉扒翡翠 \$238
Braised Crab Meat with Seasonal Vegetables

鮑汁羊肚菌燴豆腐 \$238
Braised Tofu · Morel Mushrooms · Abalone Sauce

濃湯金銀蛋花膠浸時蔬 \$238
Poached Seasonal Vegetables · Fish Maw · Salted Eggs and Preserved Eggs · Superior Soup

濃湯花膠鮮竹浸翡翠 \$238
Poached Seasonal Vegetables · Fish Maw · Bean Curd Sheet · Superior Soup

欖菜肉末四季豆 \$208
Sautéed String Beans · Minced Pork · Olive Vegetables

啫啫大澳蝦羔唐生菜 \$218
Stir-fried Chinese Lettuce · Preserved Shrimp Paste

飯及粉麵

Rice & Noodles

魚湯金銀海鮮泡飯 \$268
Assorted Seafood · Fish Stock · Poached Rice

鮮蝦荷葉飯 \$248
Steamed Lotus Leaf Rice with Fresh Shrimp

鮑汁花膠撈飯 \$258
Shredded Fish Maw · Abalone Sauce · Tossed Rice

豉油王豚肉絲炒麵 \$208
Wok-fried Shredded Pork · Soy Sauce · Noodles

粵藝乾炒牛河 \$218
Signature Stir-fried Beef · Flat Noodles

蟹籽海皇炒飯 \$228
Crab Roe · Assorted Seafood · Fried Rice

鮑汁海參野菌炆伊麵 \$238
Braised E-Fu Noodles · Sea Cucumber · Wild Mushrooms · Abalone Sauce

滋潤甜品

Dessert

燕窩(二兩)(杏汁/椰汁/冰花) \$328/位
Double-boiled Bird's Nest (Almond Cream / Coconut Milk / Traditional)

粵藝特色糖水 \$68/位
Art of Canton Signature Sweet Soup

蛋白杏仁露湯圓 \$68/位
Egg White Almond Soup · Glutinous Dumplings

燕麥紫心蕃薯 (6件) \$88
Deep-fried Sweet Potatoes · Oats (6 pcs)

黑芝麻擂沙湯圓(3粒) \$68
Glutinous Dumplings · Black Sesame Paste (3 pcs)

賀壽蟠桃(兩隻起) \$28/隻
Chinese Longevity Bun (Minimum of 2 pcs)